

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (previously presented) Edible composition comprising phyto sterols or derivatives thereof in an amount of at least 0.5 (g) per 100-150 (g), further comprising carotenoids in an amount of at least 1 (mg) per 100-150 (g), and wherein at least 20% wt of the carotenoids is in another phase than at least 50% wt of the total amount of the phyto sterols present, and wherein said carotenoids comprise β -carotene and lycopene in a ratio of between 1:20 and 1:0.2.
2. (original) Composition according to claim 1, wherein the majority of the carotenoids (at least 50% wt) is in another phase than the majority of the (phyto) sterols.
3. (original) Composition according to claim 1, comprising (phyto) sterols in an amount of at least 1.5 (g) per serving.
4. (original) Composition according to claim 1, comprising carotenoids in an amount of at least 2 (mg).
5. (original) Composition according to claim 1, wherein the carotenoids are selected from the group consisting of α -carotene, β -carotene, lycopene or mixtures thereof.
6. (Cancelled)

7. (previously presented) Composition according to claim 1, wherein at least 20% wt of the carotenoids is present in the form of partly broken up chromoplasts and/or chloroplasts.
8. (previously presented) Composition according to claim 7, wherein the majority (at least 50% wt) of the carotenoids is present in the form of partly broken up chromoplasts and/or chloroplasts.
9. (original) Composition according to claim 8, wherein at least part of the chromoplasts and/or chloroplasts are present as a part of (intact) plant cells.
10. (original) Composition according to claim 1, wherein at least part of the carotenoids are obtained from tomato, (sweet) peppers (red, yellow or orange), red (hot) peppers, water melon, carrots, pink grapefruit, or other fruit or vegetable containing carotenoids.
11. (previously presented) Composition according to claim 10, wherein at least part of the carotenoid-containing fruit or vegetable has been subjected to extensive heat treatment at temperatures above 70°C.
12. (previously presented) Composition according to claim 1, which comprises extracts of processed tomato, capsicum, red peppers, watermelon, carrots, or other fruit or vegetables containing the carotenoids, in an amount of 10-99%, based on fresh weight.
13. (previously presented) Composition according to claim 1, in the form of a sauce, paste, puree, ketchup, soup, juice or similar product.
14. (original) Main meal, comprising the composition according to claim 1.

15. (original) Process for the preparation of a food product which process comprises (not necessarily in the order given) at least the steps of:

- comminuting to pieces of carotenoid-containing fruit or vegetables,
- heating the carotenoid-containing fruit or vegetables,
- mixing the carotenoid-containing fruit or vegetables with a (plant) sterol or derivative thereof.

16. (original) Process according to claim 15, wherein the carotenoid containing fruit or vegetables comprise tomato, (sweet) pepper (red, yellow or orange), red (hot) peppers, water mellon, carrots, pink grapefruit or extracts or mixtures thereof.

17. (original) Process as claimed in claim 15, wherein the amount of carotenoid-containing fruit or vegetable are chosen such that the weight ratio of (plant) sterols or derivatives thereof : carotenoids in the final composition is between 100:1 and 10000:1.

18-19. (Cancelled)

20. (new) Edible composition in the form of a sauce, ketchup, soup or juice comprising phyto sterols or derivatives thereof in an amount of at least 0.5 (g) per 100-150 (g), further comprising carotenoids in an amount of at least 1 (mg) per 100-150 (g), and wherein at least 20% wt of the carotenoids is in another phase than at least 50% wt of the total amount of the phyto sterols present, and wherein said carotenoids comprise β -carotene and lycopene in a ratio of between 1:20 and 1:0.2 in said sauce, ketchup, soup or juice.

21. (new) The composition according to claim 20 wherein the composition is a tomato sauce.

22. (new) Process for the preparation of a food product which process comprises (not necessarily in the order given) at least the steps of:

- comminuting to pieces of carotenoid-containing fruit or vegetables,
- heating the carotenoid-containing fruit or vegetables,
- mixing the carotenoid-containing fruit or vegetables with a (plant) sterol or derivative thereof, said food product being a sauce, ketchup, soup or juice.

23. (new) The process according to claim 22 wherein the food product is a tomato sauce.